



Mother's Day Brunch

Cold Buffet

Danish/ Muffins/ Croissants/ Scones
Traditional Compotes and Toppings
Dark Rye, Baguette, Olive, Herb & Ciabatta Loaves
Whipped Creamery Butter, Aged Balsamic Vinegar & Olive Oil
Sliced Fresh Fruit

Salads


Yellow and Red Tomato Salad with Grilled Bermuda Onions
Fresh Basil Emulsion
Traditional Caesar Salad with House-Made Horseradish Spiked Caesar
Dressing
Pickled Beet and Fennel Salad, Arugula, Ginger Vinaigrette
Hand-Picked Baby Greens, Citrus Vanilla Dressing, Toasted Walnuts and
Pickled Mushrooms
Assorted Canadian Cheeses and Sliced Meats
Peel and Eat Shrimp with Traditional Condiments

Starters

Watermelon Greek Salad
Grilled Vegetable and Pesto Pasta Salad
Chilled Mixed Seafood Crevice
Smoked Salmon Platter
Traditional Garnishes and Whipped Cream Cheese/ Whole Wheat Mini
Bagles
Soup of the Moment

Breakfast

Traditional Omelet Station
Eggs Benedict with Black Pepper Hollandaise
Eggs Charlotte with Dill Hollandaise
Sausage/ Crisp Bacon
Fluffy Waffles/ Pancakes



Action Stations

Herb Crusted Alberta Beef with Caramelized Shallot Jus
Pork Porchetta with Pineapple Mustard Jus

Live handmade Sushi and Rolls by Sakana Grill

Hot Buffet

Oven Roasted Chicken Breast with Roasted Red Pepper Romesco
Maple Mustard Glazed Salmon
Cheesy Baked Vegetarian Tortellini
Market Vegetables
Roasted Garlic Pomme Puree

Kid's Corner

Assorted Veggie Sticks with Ranch Dip
Creamy Mac-n-Cheese
Mini Cheeseburgers
Breaded Chicken Fingers
French fries

Sweet Endings

Traditional Favorites / Contemporary Homemade Desserts/ Sweet Treats/ Donut Wall/ Chocolate Fountain. Created by Pastry Chef Glenn and his talented team.

Price

Adults - \$89.00
Seniors - \$81.00
Children (6-12) - \$49.00

For the convenience of our guests tax and gratuity are included in the above prices.